

# THE OXFORD DEMOCRAT.

VOLUME 89.

NUMBER 36.

SOUTH PARIS, MAINE, TUESDAY, SEPTEMBER 5, 1922.

HENRY & PARK,  
Attorneys at Law,  
BETHEL, MAINE.  
Address S. Herrick.  
Lee C. Park.

LEROY D. PARK,  
Licensed Auctioneer,  
SOUTH PARIS, — MAINE.  
Term Moderator.

DR. MARGUERITE STEVENS,  
OSTEOPATH.  
Wednesday 10 a. m., to Thursday 9 a. m.  
Noyes Block, NORWAY, ME.  
Telephone 70.  
Appointments can be made by telephone.  
531.

Dr. A. Leon Sikkenga,  
OSTEOPATHIC PHYSICIAN,  
NORWAY, — MAINE.  
Tel. Residence 224-3.  
Office 222-2.  
531.

J. Hastings Bean  
Dealer in Real Estate,  
SOUTH PARIS, ME.

RALPH R. BUTTS  
Plumbing, Heating, Wiring  
8 Main Street  
South Paris, — Maine  
TEL. 226

L.S. BILLINGS  
MANUFACTURER OF AND DEALER IN  
Red Cedar and Spruce Clapboards,  
New Brunswick Cedar Shingles, North Carolina Pine,  
Flooring and Sheathing,  
Pine Roofing, Wall Board,  
Apple Barrel Heads, and  
LUMBER OF ALL KINDS  
South Paris, — Maine.

CRIPPS & KENNEY  
Plumbing and Heating  
GENERAL JOBBING  
At Shaw's Hardware Store, South Paris  
TELEPHONE CONNECTION

A GOOD SUPPLY OF  
Sheet Metal  
ON HAND  
This kind of work promptly attended to.

L. M. Longley & Son,  
Norway, Maine.  
Tel. 215-2.

House For Sale.  
5 room, 1-1/2 story house, painted  
and in good repair, with 1 acre of land, located in South Paris. Price \$1,500.

For sale by  
L. A. BROOKS,  
Real Estate Dealer, office to Market Square, South Paris, Me.  
531.

Special Sale  
On Tennis  
for Men, Women and Children

Also Special Sale  
on Men's Shoes  
that were \$6.50, now \$4.50.  
Come in and see same. Better buys than you had at your dollar day.

N. A. CUMMINGS  
General Merchandise  
PARIS, — MAINE

South Paris

Monumental  
Works!

MAURICE PETERS, Prop.  
33 Myrtle Street.

All kinds cemetery work promptly attended to. Lettering, resetting and cleaning monuments.

DEALER IN  
Bure, Vt., granite, Westerly, R. I.,  
Quincy, Mass., granite,  
Scotch Red Granite and Vermont  
and Italian marble.

WANTED.

STRAYED.

&lt;p

## SOUTH PAR

Now where once stood a golden glow,  
A place in royal splendor and grace,  
Purple and amber, the emblems of the sea,  
A song of war, and in the winds a  
There is a sound of mourning—  
C.

Mark B. Richardson of West  
in the village Friday.

H. E. Wilson and C. W. King  
in the Sherbrooke fair last week.

Danny D. Hastings and Fred  
wards of Bethel were in town  
day.

Miss Maxine Bennett went  
to Boston, where she will visit  
the week.

Mr. A. Murphy is caring  
for E. Gammie of East Oxford  
present.

There will be a women's meeting  
at the Baptist vestry Thursday  
afternoon at 2:30.

Mrs. Amanda Merrill of H.  
been a guest of Mr. George D.  
eral days recently.

William McPherson and M.  
Carl of Woodford were guests  
Orway over the weekend.

The Sunday meeting of the  
Auxiliary of Memorial Church  
will be in the vestry Thursday at  
7 P.M.

There will be a special meet-  
ing at the Clinch at the home of Mr.  
Mason Tuesday afternoon at  
7 P.M.

Mr. and Mrs. Frank Hickie and  
Miss Grace of Colebrook  
visited friends in town several  
weeks.

Mr. and Mrs. E. N. Haskell  
are staying at their camp  
Edgewood, on the Oxford road.

Mr. and Mrs. S. A. Lord of  
Mass., and Mrs. Adelaid Wade  
Portland were weekend guests  
Sarah B. Parlin.

Mr. and Mrs. Everett E. Ord  
daughter Nancy of Groveland  
arrived Saturday evening. Guests of  
Mrs. E. N. Anderson.

The regular meeting of Mt.  
Reed Lodge will be held Fri-  
day, Sept. 8. The degree will  
be given.

Misses Elmer Oliford, Barb-  
er, Ruth Winslow and Doris Ga-  
ther return to Gorham National  
other year's work next week.

The first regular meeting of the  
Kings Club, Groveland, Mass.,  
Grand opening, will take place on  
Saturday.

Mr. and Mrs. H. C. Ande-  
daugher Helen of Wollaston  
arrived Saturday. They are  
here accompanied by Mr.  
Robert, who has spent the sum-  
mer with his grandparents.

Ernest Boynton of Melrose,  
in South Paris and Norway  
Mr. Boynton will formerly Grid-  
iron coachman. He is a  
new has seventeen men work  
him cutting cord wood.

Mr. and Mrs. J. D. Wilson,  
Mrs. C. W. Bowker, Mrs. Sarah  
McClintock, Mrs. Emma W. Mann,  
Mrs. Anna B. Hart, Mrs. Burnell  
D. C. Smith, moved to Lake  
a picnic Wednesday.

G. W. Horner, superintendent  
hall at the county fair, reports  
demand for space has never  
been greater, and it is taken already  
now having a dislantent oil  
fairs, in preparation for next  
fall.

Alton L. Wheeler spoke Mon-  
day at a Labor Day rally at the  
for the last part of the week w-  
gaged in the Republican  
at the Crowned Queen, Tues-  
Piscataquis County Thursday  
and Saturday.

John Murch attended the Sun-  
ers' Association meeting in  
Wednesday, and was elec-  
tions to a chairwoman. The  
about four hundred people  
dinner was served and in  
then there were speeches, and  
readings.

The Women's Democratic Club  
Mrs. Margaret Frothingham  
being pre-  
pared to their home in Waltham  
will be at the same time  
Tuesday, Sept. 5. It is  
the club that all the Demo-  
should be present.

Also Mr. Porter and son R.  
River and son of his par-  
sonal, and his wife, Mr. and Mrs. E.  
and Mr. and Mrs. C. W. Bu-  
family of Portland, Mr. and Mrs.  
and family of Portland, Mr. C.  
Anderson and family of  
Mass., Mr. and Mrs. Everett  
and Mrs. E. N. Anderson, and  
a party of forty-eight, will be  
day at Tripp Lake.

Shaw's Orchestra will play  
the week as follows: Monday  
(Labor Day) at Freeport; Tu-  
esday at Lakeside Casino; Thun-  
derbird, Friday evening; and  
Saturday evening, the 13th, will  
night at Lakeside Casino, will  
be given a valuable pres-  
night, who purchase a ticket  
ing.

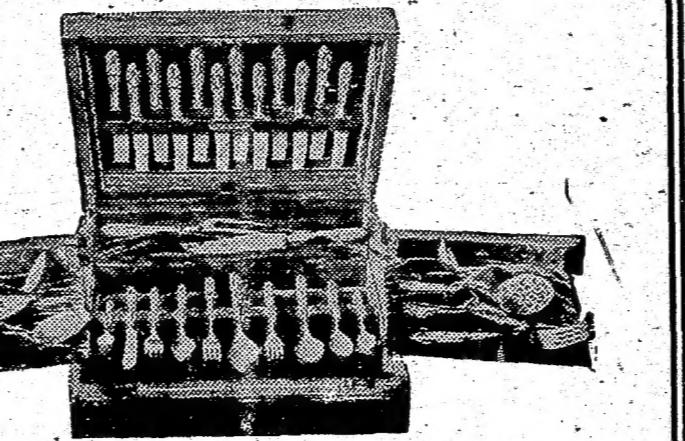
Clyde Shaw, who drives the  
stage, had a bad spell. The  
was driving down on his af-  
He met a car on the street, and in trying  
the road he set the steering  
it stuck. The Ford, which was  
when driving turned over, and was  
movement by striking the  
the foot of the hill. His  
his cousin, Miss Mis-  
was 17 years old, and she  
have assistance to the scene  
no serious injury. Mr. Shaw  
what shaken up, but suffered  
injury.

Victor Huctari was bro-  
concerned in this village last  
was before the house, and the  
the first of the week, was  
a mortgaged auto. He w-  
the truck and pleased his  
place under \$500 bonds for  
before the sick man, and  
being unable to obtain a  
mitted. W. L. Gray was his  
he bought the boat in can-  
paying a large sum of money  
giving a monogram on the b-  
No. was also brought from  
Haines of West Paris, who  
and Huncard, and afterwar-  
a Mr. Ross.

## Rexall Key Kontest

One of our customers is going to get this beautiful solid  
mahogany chest and 61-piece set of

## Community Plate FREE



Usually sold for \$125. Guaranteed for 50 years.

Commencing on September 1 we will give a Key  
with every 50 cent purchase. Among the Keys given  
away will be one Magic Key that will open the lock now  
displayed in our window.

When all the Keys are distributed you will be invited  
to try your Keys in the lock and if you hold the  
Magic Key that opens the lock you will become the  
proud possessor of this 61-piece superb set of Community  
Plate. Everyone has an equal chance.

Get all further information at the store.

CHAS. H. HOWARD CO.  
THE REXALL STORE  
PHARMACISTS

South Paris, Maine.

MRS. IVA B. CUTTING  
MILLINERY

Modish Millinery  
Waists and Blouses  
Shepherd Knitting Yarns

SOUTH PARIS, MAINE.

L. F. Pike Co.  
MEN'S CLOTHING STORES

## Time to Think About Fall Clothes

Indian Summer is just around the corner—crisp days will soon  
be here. It's time to look over the fall styles—they're new and  
different.

New suits arriving at our stores nearly every day.  
Values excellent. Prices lower. Sport models. Double  
Breasted Conservative Society Brand, Kirschbaum,  
Clothcraft and many other makes. Large variety.

## Tailored-to-Order Clothing

Fall and Winter Samples Ready

ED. V. PRICE & CO.

Possibly they cost a trifle more than some makers but they  
stand the test as many of our old customers are telling us. Fronts  
hold their shape. Let us show you the new styles and fabrics.

South Paris || Blue Stores || Norway

## POLITICAL ADVERTISEMENT

## VOTE FOR

## William O. Frothingham

## FOR SHERIFF

## The Community Nurse.

To buy a portable forge and  
blower.

MAURICE PETERS,  
33 Myrtle Street, South Paris.

## WANTED.

To buy a portable forge and  
blower.

MAURICE PETERS,  
33 Myrtle Street, South Paris.

## FOR SALE.

A pair of No. 5 1-2 B width  
Sorosis shoes, practically new. \$3.50  
discount.

ALICE B. KNIGHT,  
36f 35 Oxford St.

## FOR SALE.

Fifty to one hundred pigs and  
sheats. Prices \$5.00 to \$8.00.

B. Y. RUSSELL,  
South Paris.

## WANTED.

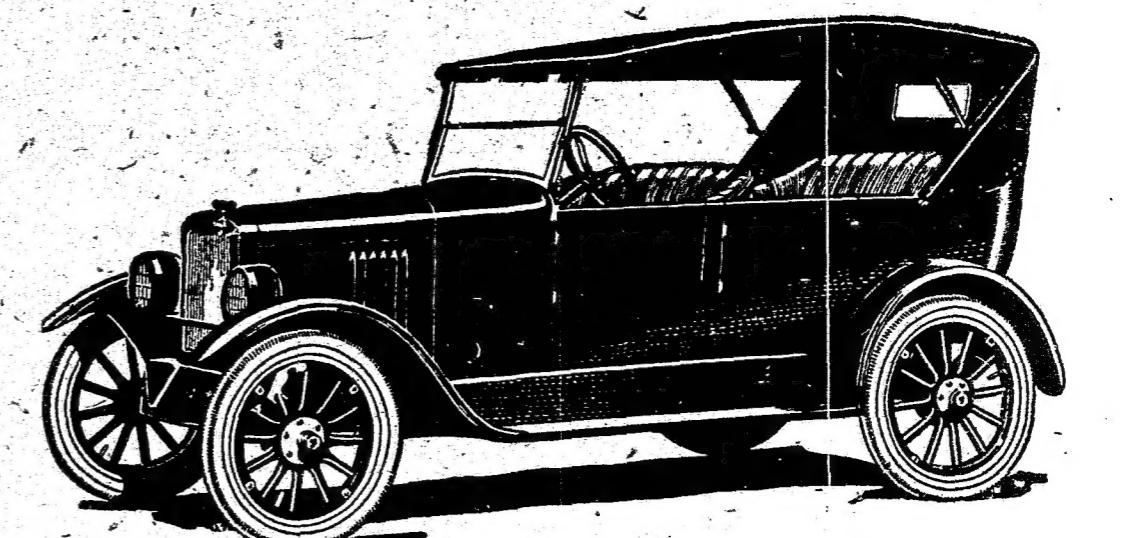
For girl of general household in  
Portland. Apply to W. W. AN-

DREWES, Norway, R. F. D. 1.

Telephone 401-24.

EDGAR BENNETT, Edgar Bennett  
School opened Monday, Aug. 28, with  
Mrs. Mary Abbott of West Bethel teacher.

36



## The Gray \$490, F. O. B.

Quality in a light car. Timken Bearings, Semi-floating Timken Axles,  
Westinghouse Starting and Lighting System, Three Speed Transmission, Brakes

that will stop the car.

## YOUNG'S GARAGE, Norway

AGENT FOR OXFORD COUNTY

Agents wanted in different sections of the County.

## Z. L. MERCHANT

171 Main Street

## This Week We Commence

## A Final Clearance Sale of

## Summer Apparel

## and Many Lines of Piece Goods

This Sale, With the Attractions of the  
August Month-End Sale, Is Worthy  
of Your Attention

A splendid opportunity, if we have what you want for  
size, etc., to secure pleasing, comfortable wearing apparel at  
very little cost.

For immediate Clearance we are placing on sale at such  
low prices that will insure quick disposal, the balance of our  
Women's Summer Dresses, Waists, Skirts, Suits, Coats, Dust  
Coats, etc., Girls' Gingham Dresses, Coats and Caps.

## Summer Coats and Suits

What we have left are priced not more than half their value and for some of them  
not even half price is asked.

Coats that were \$15.00, now only \$7.50.

Coats that were \$20.00, now only 10.00.

Coats that were 25.00, now only 12.50.

Coats that were 30.00, now only 15.00.

SUMMER SUITS, only a few left, but what we have are at half price and less.

ONE 38 HOMESPUN SUIT in rose color, was \$24.00, now only 9.90.

ONE 36 HOMESPUN SUIT in orchid, was \$29.90, now only 12.50.

SILK AND WOOL DRESSES, not all sizes, but what we have are to go in at  
greatly reduced prices to close out, only a little more than half price is asked.

VOILE DRESSES, a small lot in assorted darks and lights that we price at 1-4 to  
1-3 their value, in this small lot are nearly all sizes, 16 to 44.

LADIES' AND GIRLS' GINGHAM DRESSES all put in at clean up quick  
prices; the low prices will surprise you.

WHITE WASH SKIRTS, all we have left are at 1-2 or less in price and nearly  
all new, this season's skirts; if your size is here and you need a skirt, this is your  
opportunity.

RAINTOOLS COATS AND CAPES for women and children at much under value  
prices, meaning a saving of fully half their value and on some of them you make a  
greater saving.

CHILDREN'S RAIN CAPES, new lot just in, sizes 4 to 14 years, in navy, red  
and tan, that we price at this sale time at only \$1.59 each.

SWEATERS, our entire stock of spring and summer sweaters all go in at greatly  
reduced prices and the greater portion of them are this season's new goods.

LINGERIE WAISTS, all of our summer waists which are all new, this season's  
goods go in at this time at clean up prices of 59c and 79c and up.

FIGURED DRESS VOILES in a good assortment of patterns and color combi-  
nations to go in at clean up prices, all of the 50 and 55 cent voiles now 25c.

FIGURED DRESS VOILES in a small lot of 35c and 39c goods now priced at  
only 17c per yard. One small lot Voiles, value 17c to 19c, at only 10c per yard.

GINGHAMS, priced at 12 1-2c, 15c, 19c, 25c and up. Special lot of 32-inch  
plain chambray, value 29c, at only 19c per yard.

COTTON DRESS GOODS, 36-inch fancy cotton dress goods that have sold as  
high as 42c, now priced at only 19c per yard.

COTTON FOULARDS, 32 inches wide, in a variety of patterns, goods that not  
long ago sold for 50c, now priced at only 29c per yard.

PERCALES, one lot of 19c and 25c light colored Percales priced at this time at  
only 15c per yard, other good values in Percales at 19c and 22c.

RIPPLETTE in assorted colored stripes, 28 inches wide, value around 25c, now  
priced at only 15c per yard.

CURTAIN SCRIM, three pieces plain 36 inches wide in white, cream and ecru.  
at the low price of 7c per yard while it lasts.

CRASH TOWELING, special lot linen finish bleached cotton crash at only 10c  
and 12 1-2c per yard during sale time.

TURKISH TOWELS, special values in Turkish Towels at 10c, 15c, 19c, 21c,  
25c and up, a good time to supply your Towel needs at under value prices.

THE NEW  
FALL AND WINTER COATS,  
SUITS, DRESSES AND WAISTS

are here for your inspection, even if you are not  
ready to buy. Pleased to show you the  
new things. Many are making  
early selections.

One Price Cash Store  
NORWAY,  
MAINE

South Paris, Maine, September 5, 1922

Page 3

## SOUTH PARIS.

Now where summer stood a golden glamour  
And roses in royal splendor bloom the trees—  
And rose, crimson, carnation, rose,  
Through the sun and in the wind at dawn  
A sound of merriment—she goes.  
—C. A. Davis.

Mark B. Richardson of West Paris was

in the village Friday.

H. E. Wilson and C. W. Kimball took

to the Sherbrooke fair last week.

Harry D. Hastings and Fred L. Ed-

wards of Bath were in town Wednes-

day.

Miss Maxine Bennett went Saturday

to Boston, where she will visit for a

week.

Mrs. A. P. Murphy is caring for Mrs.

W. E. Gammon of East Oxford for the

present.

There will be a women's missionary

meeting at the Baptist vestry Thursday

afternoon at 2:30.

Mrs. Amanda Merrill of Hovey has

a seat of Mrs. George Davis several days recently.

William McPherson and Miss Grace

Gill of Woodstock were guests of G. S.

Gillway over the weekend.

The September meeting of the Ladies'

Auxiliary of Deering Memorial Church will

meet in the vestry Thursday at 8 P. M.

There will be a special meeting of the

Sorority Club at the same hour.

Misses Estelle Sherman at 4 o'clock.

Mr. and Mrs. Frank Hicks and daugh-

ter-in-law of Colebrook, N. H.,

lived there in town several days last

week.

Mr. and Mrs. E. N. Haskell and chil-

dren are staying at their camp, Camp

Edgewood, on the Oxford road, for two

weeks.

Mr. and Mrs. S. A. Lord of Beverly,

Mass., and Mrs. Adelaisa Wadsworth of

Portland are weekend guests of Mrs.

Stock B. Partridge.

Mr. and Mrs. Everett E. Ordway and

daughter Nancy of Groveland, Mass.,

spent Thursday, guests of Mr. and

Mrs. E. N. Anderson.

The regular meeting of Mt. Pleasant

Elijah Lodge will be held Friday even-

ing, Sept. 5. The degree will be con-

ferred at this meeting.

Misses Estelle Clinton, Barbara Tur-

ton, Ruth Weston and Doris Graves were

invited to Gorham Normal School for

another year's work.

The first regular meeting of the season

of the Kimball Circle, Ladies of the

Guard Army, will take place next Satu-

day. A large attendance is expected.

Mr. and Mrs. Eleazar Dunham, Miss

Nora Dunham, Miss Marcella Willis and

Mrs. Anna W. Mann went to West Paris

Sunday to attend the Wellcome-Bardes

wedding.

Miss Hattie Edwards was called to

North Auburn last week by the death of

her brother, Samuel Bucknam. He was

63 years old and had always lived in the

house in which he died.

Mr. and Mrs. H. C. Anderson and

daughter Helen of Woburn, Mass.,

and Mrs. Lucy May, left Monday

for home, accompanied by their son

Robert, who has spent the summer with

his grandparents.

Ernest Boynton of Melrose, Mass., was

in South Paris and Norway Saturday

. Mr. Boynton formerly Gran Trunk

agent Oxford and owner of a farm at

Hawthorne. He now has seventeen men working for him cutting cord wood.

Mrs. E. H. Wilson, Mrs. J. D. Haynes,

Mrs. C. W. Bowker, Mrs. Sarah B. Par-

tlett, Mrs. Anna W. Mann, Mrs. O. E.

Clark, Miss Hattie Burnell and Mrs.

L. C. Clark made a trip to Lake Tripp for

a picnic Wednesday.

C. W. Bowker, superintendent of the

hall at the county fair, reports that the

demand for space has never been so

great, and it is all taken already. He is

now having a deftly cut oil used on the

floor, in preparation for next week's

fair.

Alice C. Wheeler spoke Monday even-

ing at a Labor Day rally at Farwick, and

for the last part of the week will be en-

gaged in the Republican campaign, speak-

ing at Brownfield Tuesday, and in

Pine City Thursday.

John March attended the Service Voca-

lism Association meeting in Buckfield on

Wednesday, and was elected presi-

dent of the association. There were

about forty members present. A bound-

holder was served and in the after-

noon there were speeches, songs and

reading.

The Women's Democratic Club met with

Mrs. Margaret Frothingham Thursday

evening, 24 members being present. All

in their chairs. The next meet-

ing will be at the same house on Park

Street Tuesday, Sept. 5. It is the wish

of the club that all the Democratic clubs

should be present.

Allen Porter and son Richard ar-

rived at the home of his parents Thurs-

day, coming by automobile from the

village of Woburn, Mass. Mr. Porter has

refused the position which he has had

for some years of superintendent of a

large orchard in that state, and will re-

main here for the present.

Mrs. Fred Howe and son Revan re-

turned to their home in Waltham, Mass.,

after spending a week with Mr.

and Mrs. Frank L. W. Whitney, who came

from Maine with Mrs. Howe for a few

days. The young man Warren will

enter Harvard Academy this fall.

Mr. and Mrs. Leon Tufts and grand-

children, Mr. and Mrs. E. N. Anderson,

Mr. and Mrs. Leo Burgess and family,

Mr. and Mrs. Robert Tufts and

family of Portland, Mr. and Mrs. H.

O'Connor and family of Wollaston,

Mass., and Mrs. Everett E. Ordway and

daughter Nancy of Groveland, Mass.,

joined a party of twelve, eight of whom

were from Waltham, who were for a few

days.

The remains of Mrs. Rounds

News of the death of Mrs. Katherine

N. Rounds, which occurred in Wilton,

Conn., last week, was brought to South

Paris by her son, Mr. John R. Rounds.

Mrs. Rounds was the daughter of

Thomas N. and Martha H. Clark, who

was born in South Paris Dec. 12,

1868, and died in Woburn, Mass., Aug.

25, 1922.

Mrs. Rounds was a teacher at the

Normal Institute in Woburn, where she

taught for many years.

In 1888 she married Mr. John R.

Rounds, who died in Woburn in 1902.

Mrs. Rounds was a member of the

Methodist Church.

She was a member of the Woburn

Ladies Aid.

She was a member of the Woburn

Womans Club.

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She was a member of the Woburn

Womans Club

**THE BANK**  
SAFETY and SERVICE  
ORGANIZED 1898  
PARIS TRUST COMPANY  
SOUTH PARIS, MAINE  
BRANCH BANK AT BUCKFIELD, ME.  
PAYS INTEREST ON SAVINGS ACCOUNTS

The best way to pay your bills is by check on the Paris Trust Company. 2 per cent interest paid on checking accounts averaging \$500 per month.

**PARIS TRUST COMPANY**  
• SOUTH PARIS, MAINE  
BRANCH BANK AT BUCKFIELD, ME.  
PAYS INTEREST ON SAVINGS ACCOUNTS

## HILLS Jewelry Store

The finest and best stocked Jewelry Store in town.

B. L. HUTCHINS, Prop.

### Watchmaker and Jeweler

Nearly every family has one or more pieces of Jewelry which need repairs or alterations, and which will be much more valuable and beautiful when they have been brought up-to-date and put in perfect condition.

On all such pieces we are prepared to carry out your desires to the letter and insure your thorough satisfaction.

This is an excellent time to have your jewelry attended to. We will give all repair work or special orders the scrupulous care they deserve. This insures the finest workmanship.

We are prepared to handle any order from you in connection with jewelry. Our quality of work is the highest; our prices are lowest.

We will be glad to confer with you concerning any jewelry repair or alteration. A call will put you under no obligation.

### Complete Line Kodaks and Supplies

Time by Wireless daily from Washington, D. C.  
Watch Inspector for Grand Trunk R. R.  
185 Main Street, Opera House Block. Phone 120-2  
NORWAY, MAINE

## Socony Motor Oils

The Standard Oil Company of New York have banked their reputation on the Socony Motor Oils. They claim nothing better made. We believe it. Try them out.

## A. W. Walker & Son, SOUTH PARIS, MAINE.

### Cut Flowers, Ferns and House Plants

E. P. CROCKETT, Florist  
Greenhouse, Porter Street, South Paris  
Tel. 111-3

### HILLS

Registered  
Optometrist  
and  
Optician

Eyes examined, glasses fitted, adjusted and repaired. Thirty-four years experience. Can duplicate your broken lens no matter who fitted them. Everything optical. No fancy prices. Tropic lenses cost but few cents extra.

Did you ever stop to think that a first class Optician, Optometrist, or Optician will not have to travel from town to town, house to house, fitting glasses? To do this he must have a shop.

No druggist or druggist's need in the examination of the eyes.

Office Hours: 8:30 to 12:30—1:30 to 5 P. M. Monday and Saturday evenings. Other hours by appointment. Office phone 120-2; Residence phone 207-3.

185 Main Street, Norway, Maine.

Look for the "Clock in the steeple."

### For Sale

On very favorable terms, desirable residence on Western Avenue, South Paris. Seven rooms, pantry, piazza, electric lights, sewer connection, good cellar and ell unfinished. For further information inquire on the premises or at office of Alton C. Wheeler.

CHAS. O. TURNER.

### FOR SALE

On Paris Hill, the Emma Cummings homestead, consisting of 8 rooms, shed and barn, 2 acres of ground. Apply to E. S. CUMMINGS, 8 Deering Street, South Paris, Me.

### WANTED

Rent in South Paris of five or six rooms on or before Oct. 1st. Mrs. JESSIE SCOTT, Grant's Camps, Grant's, Maine.



We know Fairfoot is an absolutely successful bunion remedy, not only because it relieves pain and inflammation, but literally melts away the bunion enlargement.

**FAIRFOOT**  
FREE TRIAL  
Don't suffer any longer. Get a box of Fairfoot today. We'll send you money back. We personally endorse and guarantee FAIRFOOT Most.

The Foot That Pains Most Needs FAIRFOOT Most  
CHAS. H. HOWARD CO., SOUTH PARIS.

### HOMEKRAFTERS' COLUMN.

Correspondence on topics of interest to the trade is solicited. Address: Editor HOMEKRAFTERS' COLUMN, Oxford Democrat Party, Me.

**Desserts from the Fall Fruits.**  
A particularly favorite dessert has got full benefit of the variety of dishes that can be made from apples, peaches and cranberries. Seemingly there is nothing new, but imagination and necessity are often the mother of invention. Your wife, for there really are many ways to dress up the fall fruits and thus give variety to the menu. If you have never served since apple desserts with a curtain over the oven, convert them into a delectable pudding, there is something in store for you.

To make Old Bread Pudding, select six medium-sized apples and one-inch thick and weighing one-eighth of a pound each. Butter the bread, using one teaspoonful to each slice. Have ready, too, one-half cupful of brown sugar, four large apples peeled, cored and sliced, and one-half cupful of cider. Put a layer of the buttered bread in a battered baking dish; over this place a layer of the apples, then a layer of sugar; repeat until the dish is filled. Add a layer of cider over all and bake for one hour in an oven heated to 350° F. Serve hot or cold with cream.

Apple Tart with Meringue. Select six medium-sized apples and remove the cores and the skin about one-third of the way down. Stuff the cavities in small pieces, using three-fourths of an apple to each cavity. Sprinkle the apples lightly with granulated sugar, place in a baking pan with a little hot water in the bottom, and bake at 400° F. until the apples are soft. Remove the pan, until very stiff, stir the whites of two eggs, add six tablespoonsfuls of granulated sugar and beat again; then add three tablespoonsfuls of sugar together with enough beaten egg white to make a stiff again. Arrange the meringue on top of the baked apples, sprinkle the grated rind of an orange over all, and brown the top with a broiler.

Soaked Apples. Soak one and one-half cups of milk in a double boiler. Beat together slightly the yolks of three eggs, add a pinch of salt and a dash of nutmeg. Pour the soaked milk with the eggs into the double-boiler to cook for about five minutes until thickened. Flavor, when cold, with a dash of vanilla.

General Fruit Dessert. Pour two cups of any hot, cooked cereal into a buttered shallow dish; add one cupful of fruit compote. Place these in a buttered baking dish and cover them with a layer of sliced peaches, using about six good-sized peaches. Sprinkle over one-fourth cupful of sugar and a dash of nutmeg and a dash of vanilla. Bake until brown in a 300° F. oven—about fifteen minutes.

Cranberry and Apple Jam Tarts. Combine in a saucepan two cupfuls of cranberries and two cupfuls of coarsely chopped apples together with four cupfuls of sugar. Add one cupful of water, one lemon. Bring slowly to the boiling point and simmer about twenty minutes until thickened. When cold, use as a filling for tarts, pies and turnovers.

For Apple Strudel. Take one-half cupful of apple sauce and measure one cupful. Add this together with one-half cupful of boiling water, to one and one-half cupfuls of flour, add one-half tea-spoonful of vanilla. Sprinkle the seeds of two eggs over the top, using about two tablespoonsfuls of sugar and a dash of nutmeg. Dot over the top with a layer of cream, then add a few seedless raisins and bake about thirty minutes in an oven heated to 350° F. Chill and serve with whipped cream.

Peach Pudding. Prepare one and one-half cupfuls of bread cut in one-fourth inch cubes. Cut peaches in small pieces and measure two cupfuls. Mix the bread and peaches together with one-half cupful of milk, add one-half tea-spoonful of granulated gelatin in one-fourth cupful of cold water for five minutes. Add one cupful of boiling water, three-fourths cupful of sugar, and two table-spoonfuls of flour. Add two cupfuls of peach pulp made by chopping fresh peaches very fine. Heat for a minute and combine with the gelatin, stirring until dissolved. Dot with a layer of cream, then add a few seedless raisins and bake about one hour in a hot oven heated to 350° F. Chill and serve with whipped cream.

For a rich and delicious sauce, there can be no better than Pearls Stewed in Cider. Make a syrup by melting one-half cupful of sugar and one-half cupful of water. Cut four large pears in half after coring and paring. Then stew the pears gently in the cider until they are transparent.

Banana Pudding. Stew together until tender two cupfuls of cranberries, one cupful of water, and one cupful of sugar. Break up two cupfuls of bread and mix with one-half cupful of milk, add one-half tea-spoonful of granulated gelatin in one-fourth cupful of cold water for five minutes. Add one cupful of boiling water, three-fourths cupful of sugar and two table-spoonfuls of flour. Add two cupfuls of banana pulp made by mashing the bananas well.

Apple Cream. Soak two table-spoonfuls of granulated gelatin in one-fourth cupful of cold water for five minutes. Add one cupful of boiling water, three-fourths cupful of sugar, and two table-spoonfuls of flour. Add two cupfuls of scalped milk and add one-half tea-spoonful of vanilla. Sprinkle seedless raisins over the top, using about two tablespoonsfuls of sugar and a dash of nutmeg. Dot over the top with a layer of cream, then add a few seedless raisins and bake about fifteen minutes in an oven heated to 350° F. When cold, decorate with tiny flecks of currant jelly.

Apple Pie. Use a food-chopper and measure two cupfuls. Mix the apples with one-half cupful of lemon juice and place the rest of the breadcrumbs on top, dotting over with one table-spoonful of butter. Dot over with an egg-wash until light and fold in the whites of two eggs stiffly and fold in the breadcrumbs. Dot over with a layer of cream, then add a few seedless raisins and bake about thirty minutes in an oven heated to 350° F. Chill and serve with whipped cream.

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